Primo
CERAMIC GRILLS

American Made. Amazing Flavor.

Owners Manual

Made in USA

PrimoGrill.com

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Primo® Grills and Smokers Owner's Manual

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Published by:

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For information please contact us at sales@primogrill.com

MANUFACTURED IN THE USA

Primo Grills and Smokers Warranty

Creative Ceramic Technologies, Inc. (CCT) warrants to the original purchaser of this Primo Grill and Smoker that it is free of defects in material and workmanship at the date of purchase for the following periods:

- **Twenty (20) years for all ceramic parts**
- **Five (5) years for all metal parts (excluding cast-iron parts)**
- **One (1) year for all cast-iron parts**
- **Thirty (30) days on thermometers and felt gaskets**

This warranty shall be limited to the repair or replacement of any part (s) which, under normal use, Primo determines, after reasonable examination, to be defective. In order to invoke this Warranty, Purchaser shall send photos of defective parts to:

ATTN: WARRANTY
Primo Grills and Smokers
3289 Montreal Industrial Way
Tucker, GA 30084

Or email: warranty@primogrill.com

Primo shall replace parts found defective as provided above with equivalent parts and shall ship such parts at the Purchaser's expense to the Purchaser's designated shipping address.

THIS LIMITED WARRANTY SHALL NOT COVER THE FOLLOWING:

Any damage, failure, or operating difficulties caused by accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance; cracks or chips in the exterior glazing after delivery to an authorized Primo dealer or distributor; damage or failure caused by tampering with or altering the original Primo design, except when directed or authorized by CCT; damage or failure caused by Purchaser's failure to follow federal, national, state, city or county building and fire codes.

TO THE MAXIMUM EXTENT PROVIDED BY STATE AND FEDERAL LAW, THIS LIMITED LIFETIME WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, AND SPECIFICALLY EXCLUDES THE FOLLOWING:

- **WARRANTY TO ANYONE OTHER THAN THE ORIGINAL PURCHASER;**
- **WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE;**
- **ANY AND ALL LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENCIAL DAMAGES, EXCEPT WHERE SUCH EXCLUSION IS EXPRESSLY PROHIBITED BY LAWS OF THE STATE OR THE ORIGINAL PURCHASER'S RESIDENCE.**

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Kamado History

The modern kamado-style grill is based on ancient Japanese technology used over 2000 years ago. Originally composed of clay, the kamado was typically built into the earth floor of pit homes—small houses built into the ground.

By the early 1600"s advancements in the kamado design and function included high-end, portable kamados which attracted the attention of those in the elite and urban communities, and soon became common-place in their households.

By literal translation, the word "kamado" in Japanese means "oven", "stove", or "kitchen". But it represents more than just perfection in functional design and exquisite, flavorful food. Historically, the kamado was and still is a symbol of family and home.

The Primo Advantage

Primo combines the concept of traditional kamado-style (round) cookers, and charcoal grills with an innovative design, premium quality ceramic materials, and a sophisticated, modern look, creating a best in class, all-in -one cooking machine. What makes a Primo better than other ceramic grills and smokers on the market today? The key is in the composition and patented oval shape.

Ceramic Composition. Primo uses only the highest quality ceramic for increased efficiency and durability. Meals prepare faster while moisture and flavor remain locked inside, leaving food juicy and tender, not dry. And the outer surface stays at a safe, warm-to-the-touch temperature.

Oval Shape. But it's the versatility of our patented Primo Oval™ shape that really sets us apart. Enjoy more features and options such as reversible cooking grids, rack extensions* to increase total cooking surface, or a drip pan rack* to catch meat juices. Add a firebox divider* and cook directly over the heat on one side and smoke on the other.

We hope you enjoy your new Primo. Bon appétit!

**optional accessory*

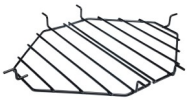
Safety and Maintenance

- When transporting your grill, **NEVER** lift it by the hinge. Have at least two individuals hold the bottom and back of the grill. Lower it into your table or metal stand with one hand on the inside of the grill grasping the bottom vent.
- Primos should only be used outdoors in an area where there is adequate clearance for ventilation. Keep the space around your grill clear of hanging tree limbs or other flammable objects.
- Lighter fluid should never be used in a Primo. For best results, use Primo natural lump charcoal, which is free of tars and other harmful chemicals, so it won't compromise the taste of your food.
- For safe use on wooden tables or any surfaces other than a metal stand, always set your Primo on the ceramic feet provided with the grill.
- The constant opening and closing of the grill may cause tension in the hinge over time. Make sure to lubricate the moving parts inside the hinge at least twice a year to keep the mechanism operating smoothly.
- To ensure your lid stays securely held by the hinge bands, frequently check and tighten the band bolts using an open end wrench.
- It's important to always take caution when opening the grill after the top and bottom vents have been completely closed to extinguish the fire. In this state the hot coals are suffocated of oxygen and a rush of air could cause a flashback. Lift the lid only slightly at first to allow built up heat and steam to escape. Then proceed.
- When fueled with natural lump charcoal, Primos produce very little ASH. However, allowing your Primo to accumulate too much excess ash in the ash trap will suffocate the charcoal and impede air flow. Occasionally check the ash trap and remove excess ash with the recommended Primo ash tool by simply raking the cooled remains out of the bottom vent door and into a receptacle for disposal.
- Unlike metal grills, a Primo's ceramic body won't scald the skin if briefly touched when hot. However, as with any HOT item, be sure to use caution when cooking and keep children away.
- Primos are self CLEANING. Simply heat your grill to around 500 ºF to incinerate food and other debris within the grill. When necessary, use a non-abrasive tool to clean the cooking grids. Never use overly abrasive instruments to clean the grids as this will remove the porcelain finish that helps keep food from sticking. For the grills outer surface, use a damp cloth to wipe away dust as needed.

Accessories

Upper Racks

Firebox Divider



Lower Racks

Pizza Baking Stone

Grill Lifter

Ash Tool

V Rib Rack

Cypress Table
(featured w/Oval Jr.)

Cradle w/stainless steel sides
table (featured with Oval Jr.)

Chicken/Turkey Sitter

QuickLights

Cradle w/wood side tables
(featured with Kamado)

Heat Deflector Plates

Remote Thermometer

Grill Cover

Lump Charcoal

Primo Assembly

Resting the Primo in its final destination:
This product is heavy and not easy to more. You must be careful when you move it to it's final resting destination. 2-3 people are recommended to move the outer shells.

First remove all inside components and move the outer shell (lid and bottom) to the desired location. Do not attempt to loosen the bands or the hinge assembly. Placing this unit in a metal stand or wood table will demand good handling and many hands to do the work properly. Any mishandling will not be covered under the warranty.

Firebox placement:
Your Oval firebox is manufactured as a one piece unit. Notice the air vent in the front. "Carefully" place the firebox inside the Oval bottom with the vent holes aligning with the air control vent of the Oval bottom. This is important for proper air flow to your unit.

Placing the inside components:
Find the ceramic bottom plate and place into the bottom of the firebox. The ceramic plate puzzles into the base of the firebox with the plate surface facing upward. Next, place the bottom grate at the mid-base of the firebox with the divider slots facing upward. These slots are going to secure the Oval firebox divider which is sold separately as an accessory.

Securing the screws of the band assembly:
Our factory ships units pre-assembled, but for your benefit, please ensure that the screws are tight at all times. Bent screws is a good sign, but may loosen after some period of time. From the heat, your bands may expand over time and reduce it's ability to fit tightly on your Primo. Check periodically and tighten as needed.

Primo Assembly (continued)

WARNING: You should **NEVER lift the grill from the hinge mechanism** attached to the black bands. Lifting the cooker from the bands and hinge mechanism can result in personal injury and will void the warranty if damage occurs. If dropped, the ceramic will break.

Once in place, the grill should be ready to go! If using in a wooden table you may adjust the position of the ceramic feet as needed. Make sure to use a proper sealant on the cypress or teak wood table.

Natural Lump Charcoal

For cooking purposes, charcoal comes in two different shapes: lump charcoal and briquettes. Lump charcoal is charcoal which has not been formed into briquettes. Briquettes are the pillow shaped little pieces of compressed ground charcoal.

Always use lump charcoal in the Primo. Primo Grills and Smokers use a firebox to hold the charcoal. As the charcoal burns, the ash falls down into the bottom of the bowl. There isn't much room for a lot of ash. Lump charcoal produces low amounts of ash and will burn at whatever rate and temperature that you allow it to. It also tends to burn hotter and light faster than briquettes.

The Process
Natural Lump Charcoal comes from partially burning wood or heating wood without the use of oxygen. In doing so, this charred wood becomes carbon. During the process of making charcoal, volatile compounds in the wood (water, hydrogen, methane and tars) pass off as vapors into the air, and the carbon is converted into charcoal.

The Properties
Since Charcoal is pure wood carbon, it weights much less than its original state. It is also free of tars (which can contain carcinogenic compounds, like benzo-a-pyrene). Unlike charcoal briquettes, which contain different chemicals, natural charcoal is 100% carbon.

Types of Lump Charcoal
There are 2 types of charcoal: the first type comes from natural wood which has been cut and made into charcoal. This is as natural as you can get. The wood comes from trees, branches and scrap pieces from saw mills. The second type comes from using processed scrap wood and tuning it into charcoal. Processed scrap wood tends to burn faster since its density is less than natural. This is because there is less moisture in the wood at the time it is transformed into charcoal.

Lighting Lump Charcoal
Never use starter fluid! It will give an undesirable flavor to your food, absorb into the ceramic and void the warranty. There are many other ways to light lump charcoal. You can use paraffin fireplace starter blocks (Primo recommended), electric starters, propane sticks, weed burners, propane torches, MAP gas torches or Chimney starters.

Prepare to Cook

DETERMINE FIREBOX FILLING
Half Firebox: Fill the firebox half way when preparing smaller amounts of food or when cooking at milder temperatures. Use the Primo firebox divider (sold separately) to cook on one small section of your grill. Full Firebox: Fill firebox to within four inches of the top. Use this for larger amounts of food, hotter cooking temperatures, or longer cooking times; i.e. slow-cooked ribs would require a full firebox.

FILL FIREBOX WITH LUMP CHARCOAL
Only use pure lump charcoal. No briquettes! Sprinkle in smoking woods (fruit wood, hickory, etc) for flavor if desired. Fill the firebox either half way or fully with lump charcoal.

REMOVE ASH AND DEBRIS (after the first use if needed)
Use the ash rake to "stir" the coal from your prior cooks to remove ash from the leftover coal in the firebox (it naturally falls to the bottom of the grill). Then use the ash rake to scoop ash out of the lower vent. Cold ash and debris make great compost for gardens.

FULLY OPEN TOP AND BOTTOM VENTS
Doing so allows air flow to the coal when first starting the grill.

LIGHT THE CHARCOAL
For ½ a firebox, bury one or two starter sticks (Primo® Quick Lights are recommended) halfway down in the charcoal. For a full firebox, use two or three sticks. You may also use a starter chimney or, if monitored closely, an electric fire starter.

CLOSE THE LID
Be sure the fire has started and the top and bottom vents are fully open.

INSERT RACKS
Wait a few minutes, open the lid and reinsert the cooking racks. Then close the lid again.

MONITOR THERMOMETER
Watch the thermometer. Once the grill approaches the desired temperature, partially close the vents to maintain that temperature.
Warning: Take caution when opening the lid. In rare instances, the burning coal may be severely deprived of oxygen and could cause a fireball. **To avoid this**, always crack the lid and pause before opening fully, allowing oxygen to reach the coal

Lighting the Charcoal - Illustration

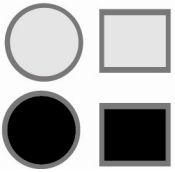
With Firebox Divider

Without Firebox Divider

Vent Adjustment Guide

Review the illustration below for approximate chimney and bottom vent settings for various food.

Temp	Food	Top Vent	Bottom Vent
150°F	smoking fish		
275°F	bbqing ribs, pork		
325°F	grilling poultry, turkey breast, burger, fish		
325°F	rosting beef, pork, lamb		
500°F+	searing steak		



Primo Preparation Time Guide

The following meat temperatures are given as approximations. Experience is your best guide. For your safety, we recommend using a meat thermometer to ensure the quality and the proper safe temperature of your food.

Low & Slow Cooking 225°F - 275°F

Prime Rib Roast	2.5 - 3 hours
Chicken Wings	60 - 70 minutes
Ribs (pork)	3 - 4 hours
Boston Butt (pulled pork)	9+ hours
Roast (8-15 lbs.)	2 - 4 hours

Cooking at 325°F - 350°F

Chicken (whole)	60 - 80 minutes
Chicken (cut)	30 - 45 minutes
Ham	2 - 5 hours
Turkey (whole, stuffed, 18 lbs.)	3 - 4 hours
Turkey (whole, stuffed, 12 lbs.)	2 - 3 hours
Shrimp	5 - 8 minutes
Pork Tenderloins	20 - 30 minutes
Leg of Lamb	3 - 4 hours
Fish	15 - 20 minutes

Searing Temperatures 500°F - 550°F

Steak	6 minutes
Hamburgers	6 -10 minutes
Pork Chops (2” thick)	6 minutes
London Broil (2lb)	6 - 15 minutes

Helpful Hint: The Boston Butt Roast is the cut of choice for pulled pork barbecue since it’s marbled with enough fat to keep the meat moist while cooking.

Substitutes: Pork picnic roast or pork center cut loin roast (lower in fat; roast at a lower temperature and avoid overcooking) 2 hours per pound at 225 degrees is a good rule of thumb. Remember this is for the individual piece of meat not the total weight. Two 5 pound butts (10 pounds total) should cook in about 10 hours as long as there is some separation on the grill.

Meat (Internal) Temperature Guide

Ground Products	
Hamburger	160°F
Beef, veal, lamb, pork	160°F
Chicken, turkey	165°F
Beef, Veal, Lamb Roasts & Steaks	
Medium-rare	145°F
Medium	160°F
Well-done	170°F
Pork Chops, Roast, Ribs	
Medium	160°F
Well-done	170°F
Sausage fresh	160°F
Poultry	
Chicken, whole & pieces	180°F
Duck	180°F
Turkey (un-stuffed)	180°F
Whole	180°F
Breast	170°F
Dark meat	180°F
Stuffing (cooked separately)	165°F
Eggs Fried, poached	
Yolk & whites are firm	
Casseroles	160°F
Sauces	
Custards	160°F

First Cooking Experience

1st Primo Turkey

Grill Temperature: 275°F - 300°F

- Place turkey, 10-15 lbs, on a Primo® Sitter (sold separately) and coat with your favorite spices. You may place your beverage of choice, herbs, or any flavored juices/sauces inside your sitter before setting your turkey upright.
- Retain temperatures of 275°F - 300°F until done. Use a meat thermometer for safe temperature of poultry.
- Raise the temperature to 500ºF in the last 20 minutes for a stronger roasting effect.

1st Primo Chicken

Grill Temperature: 325°F - 350°F

- Place chicken on a Primo® Sitter (sold separately) and coat with your favorite spices. You may place your beverage of choice, herbs, or any flavored juices/sauces inside your sitter before setting your chicken upright.
- Retain temperature of 325°F - 350°F until done. Use a meat thermometer to gauge poultry temperature.
- Baste your chicken with extra sauce, though it isn't necessary when using your Primo® Grill. The moisture retaining capability of your Primo® will not dry your food.

1st Primo Burger

Grill Temperature: 450°F - 500°F

- Cook burgers with onions, lid down, for 6 minutes on each side.
- Reduce temperature by closing top and bottom vents.
- Add cheese in the last minute of preparation time. Warm buns.

1st Primo Fish *Salmon is the preferred 1st time choice*

Grill Temperature: 325°F - 350°F

- Place your salmon steak or filet on the Primo® when temperature level is achieved.
- Sprinkle herbs, sea salt and fresh ground pepper.
- Retain temperatures of 325°F - 350°F until done. 10-15 minute per lb of fish. Use a meat thermometer for safe temperature for fish.

First Cooking Experience (continued)

1st Primo Steak

Grill Temperature: 500°F - 550°F

- About 30-40 minutes before cooking time, rub your favorite marinade into the steaks, and let them come to room temperature
- Grill the steaks for 3 minutes, flip and cook for an additional 3 minutes
- Close both tope and bottom vents and allow to cook to desired doneness
- Transfer steaks to a platter. Spread mushrooms over the tops of the steaks. Cover each equally with your choice of sauce.
- Serve steaks immediately

1st Primo Rib Roast

Grill Temperature: 450°F

- Place your rib roast on a Primo v-rib roast rack and cook for approximately 35 minutes for a 6lb roast. If using the Primo Oval XL, use the Primo firebox divider and cook indirectly
- Reduce grill temperature to 300°F
- Turn roast over and cook to desired meat temperature. Use a meat thermometer for accurate internal meat temperatures

1st Primo Ribs

Grill Temperature: 225°F - 250°F

- Place your ribs on the Primo v-rib roast rack (sold separately) or directly on the Primo when temperature level is achieved. You may sprinkle on herbs and spices. Wait until the last 20 minutes to pour on your sauce.
- Retain grill temp

1st Primo Vegetables

Grill Temperature: 350°F

- Place your Zucchini on the grill first and cook for 10 minutes. Add peppers, mushrooms and onions after 5 minutes.
- Lower the temperature to 300°F
- Turn over all vegetable and cook for another 10-15 minutes to desired tenderness.
- Serve with balsamic vinegar.

Chicken Tips

Whole Roast Chicken

Rub the complete outside of the chicken with olive oil, canola, vegetable oil, butter or mayonnaise. This helps to keep the meat from drying out as well as crisping the skin to an extent. Take your favorite BBQ rub or seasoning and sprinkle it liberally all over the chicken and don't forget under the wings and under the skin.

Set the chicken in a rack, or on a rack, over a drip pan with about 1" of hot water or juice, with your indirect set up at approximately 350°F. Depending on the size of the chicken, it will take about out one hour to reach 165°F - 170°F in the breast and 180°F - 185°F in the thigh. Remove from the grill, place on a plate and let rest about 15 minutes before carving or cutting into serving pieces.

Should I add some extra smoke flavoring? Sure can, but be aware that poultry is like a sponge when it comes to smoke. It just soaks it up like water and the smoke flavor could come across as harsh. I would suggest one chunk or just a few chips to begin with and adjust the next time you cook chicken. Pecan, apple or any citrus wood is great for poultry. Hickory and mesquite can be used, but be aware of the amount used, as it can taste strong on chicken.

Spatchcocked Chicken

Spatchcocked Chicken is nothing more than a chicken that has been split down the backbone and flattened out. It is a 'butter flied' chicken. That's it.

Once you have "Spatchcocked" the chicken, it's time for the oil and the seasonings as per the Whole Chicken recipe above.

Note: You are going to cook this chicken just little different than the previous recipe. Set your temperature for 350°F direct with an extended rack above the fire. Add a chunk of wood, if desired. The rack should be about 10-15" inches above the coals. Place the chicken on the rack bone side down. Close the lid and let it cook for about 45 minutes to an hour, depending on the size of the bird itself. After it's done, let it rest at room temperature for a few minutes before serving. Some folks will flip the bird skin side down for the last 15 minutes of cooking in order to crisp the skin just a little more. This is optional and left completely to your decision.

Beef Tips

Beef Brisket

Undoubtedly, the hardest piece of meat to cook for most people, whether they are barbecuing it or cooking it in the kitchen on a stove. The key to this flavorful and delicious piece of meat is cooking time…a 'long' time!
The fibrous connective tissues (collagen) are tough and plentiful and need the time and right heat in order to break down and render a nice tender final product.

There are three types of Brisket available to the consumer: the Whole Brisket (or "Packer Trim"), the Flat and the Point. The whole Brisket is generally cheaper in price, but also has more fat, and weighs any where from 11 to 16 pounds, depending on the size of the cow that it came from. The whole Brisket can be broken down in to the Flat cut and also the Point cut. The Point cut is very fatty and not found very often in stores, except for Corned Beef Brisket Point Cut. The Point, when trimmed up and ground, makes a very nice hamburger for the grill. The Flat is the most common seen at stores in the meat counter. This cut is also popular for back yard chefs, as it doesn't take as long to cook as the Whole Packer Trim. It's the cut used for most of the Corned Beef that you see advertised around St. Patrick's Day.

Trim or not to trim before cooking? There are two schools of thought on this. A few of the 'old timers' season it with all the fat left on, cook it and then trim the fat away when ready to serve. Also being thrown away is a lot of the seasoning and outside 'bark', which is one of the best parts of the Brisket! We like to trim our Briskets down to about ¼" of fat, or less. Some of the fat will cook away, but will leave a nice looking layer when sliced for serving and presentation. And, the outside seasonings/bark gets to go in your mouth and not the trash.

PREPARATION:
Trim your meat to about ¼" of fat. Completely season both sides with your favorite BBQ rub or just plain Kosher Salt, pepper, garlic and paprika. Rub it in with your fists, adding more seasoning if it looks like you need it. Wrap the meat in plastic wrap and store in the refrigerator over night.

Set your grill up for indirect cooking at 250°F. Don't forget the drip pan, as quite a bit of fat will be rendered out. About an inch of water in the pan will prevent the fat from 'burning' during the cooking process. For smoke, a mix of hickory and cherry wood is excellent for Brisket. Oak is another fine wood. Mesquite is also popular, but it can impart a harsh 'smoke' flavor if too much is added. I have found that Mesquite is an acquired taste, much like Scotch whiskey.

Beef Brisket (continued)

Take the meat directly from the refrigerator and put it on the grill. You will notice a small dip in the temperature gauge, but not to worry, your temp should get back to normal within a few minutes. Cold meat seems to 'take on' smoke better than room temperature meat and it will give you a nice "smoke ring", which is a coveted coup de gras for all barbecue cooks.

The general rule of thumb for barbecuing a Brisket is 1½ - 2 hours per pound. The best suggestion is to use a probe type thermometer that will monitor the internal temperature in the thickest part of the meat. This way there will be no surprises when it's time to take it off the smoker.

The first couple of hours will find the temperature rising quite rapidly in the meat. Around 150°F, or so, it will start to slow down and at about 165°F (+ or -) the meat will be reaching the "plateau" and may or may not stay in the\is range for a couple of hours. The collagen is breaking down and it needs this time to do it properly. Don't rush it, don't bump up the temperature and don't get excited! Let it do it's thing.

When the Brisket gets to 185°F, you will want to start paying a little more attention. For "sliced Brisket" pull it from the grill at 190°F and for "pulled Brisket" let the temp get to 200°F. Whichever method you choose, you now have another decision to make: foil or not to foil?

If you choose not to foil, pull the meat from the smoker to a platter and let it 'rest' for about 20 minutes and then slice thin against the grain for sliced Brisket. For pulled Brisket, just cut the meat into chunks and then shred with a couple of knives or your fingers.

Use the "FTC" (foil, towel and cooler) technique for 30 minutes to an hour. Double wrapping the meat in heavy duty aluminum foil, wrapping it again in a plain old, but clean, kitchen or bath towel and then placing it into a beverage cooler than has been preheated with a few cups of boiling water. This allows the juices in the meat to redistribute completely, so there won't be a pool of juices in one end of the meat. This is also a great way to keep the meat warm for a few hours in case it got done quicker than you planned on or if you want to transport it.

That's all there is to it!! Some folks like to prep their Brisket with plain yellow mustard and them apply the rub. The mustard 'disappears' during the cooking and let's the seasoning create a 'crust' of sorts. You will taste NO mustard at all, just the rub that you put on. Others like to inject the meat with liquid and seasonings, which allows more flavor to penetrate the meat and also helps the meat to cooker quicker. Which ever method you choose to use, the end result will be great.

Pork Tips

Classic Pulled Pork

1 7-9 lb Pork Shoulder Boston Butt
BBQ seasonings of your choice
Grill set up for indirect cooking at 225°F - 250°F
3-4 fist size chunks of hickory/cherry wood or mix of both (optional)

A good six hours before cooking (we prefer over night), trim any excess fat from the meat, a ¼" fat covering is plenty. Now, liberally sprinkle your BBQ seasoning all over the meat and 'rub' it in. Wrap in plastic and set it in the refrigerator until it's time to cook.

Place the butt into your preheated cooker. Keeping the meat cold will help in the formation of the coveted 'smoke ring'. The average time to cook a Pork Butt is around 1½ - 2 hours a pound. However, almost every hunk of meat can be different due to variables, such as size, amount of fat, grill temperature, condition of the meat, etc. The best way to monitor the internal temperature of the meat you are cooking is by using a probe type thermometer. This allows you to keep track without opening the lid on the cooker. As a general rule of thumb, meat will 'take on smoke' up to 140°F, after that the chemical transformations between the meat and the heat will not allow any more 'smoke ring' to form. However, the outside of the meat will still allow some smoke flavor to adhere.

As mentioned earlier, the 'plateau' (the collagen in the meat breaking down) can occur any where from 150°F to 170°F, the average being around 160°F, and the internal temperature may remain 'stuck' for up to 2 hours. Once the plateau is over with, the temperature will rise quite rapidly. The meat will be "pullable" once the internal temp gets past 190°F and the ideal is as close to 200°F as you can get.

When you get into the above 10° (+ or -) range, FTC the meat. What is FTC? 'Foil', 'Towel' and 'Cooler'. Pull the meat from your cooker, double wrap in heavy duty aluminum foil and then wrap in a regular bath towel. Now, place this bundle into a small, preheated cooler (just place a boiling cup of water in the cooler a few minutes before use) for about 1 hour. This allows the meat to rest, set up and lets the meat juices disperse throughout the meat.

You are now ready to "pull" or shred the meat. Enjoy!

Regular Pork Spareribs and St. Louis Style Ribs

The first step is to remove the skirt from the back (bone) side of the slab. Then determine where the bone ends are, this will give you a line to cut the brisket bone off, resulting in a St Louis style cut. Separate the brisket bone from the rib bones along this line.

The membrane from the rib side is then removed. The easiest way to do this is by getting under it with a knife and prying it away from the bone, then grabbing it with a paper towel and pulling it off. Now trim the fat off, square up your slab, and you have your meat ready to prep.

There are as many ways to prep ribs as there are cooking them! Naked? Seasoned? Mustard/no mustard? Lemon juice? No matter how you prep your ribs, it's the cooking method that will make your ribs tender.

The 3-1-1 Method. This is our preferred way to cooks ribs and many on the barbecue circuit agree. Season your ribs with your favorite seasoning, both meat and bone side; wrap in plastic and set in the refrigerator over night (or at least 4-6 hours). Set your grill up for indirect cooking with some hickory wood for added smoke (or pecan, apple, peach, citrus, etc) with a dome temp of 235°F - 250°F.

Unwrap the ribs and place in your smoker. Close the lid and let the ribs cook for three (3) hours without peeking at them. Remember, "if you're looking, your not cooking!" While the ribs are cooking, get some sheets of heavy duty aluminum foil ready as we are going to double wrap each slab in foil.

After three hours (the first part of the 3-1-1), remove the ribs and put them one by one into a foil 'boat' to which about an ounce of plain apple juice and a teaspoon of honey has been added. Make sure to put the ribs in 'meat side' down and now double wrap with the foil, making sure to seal the ends. Try to do this as quickly as possible, so as to not let the ribs lose too much heat.

Put the ribs back into the smoker at the same temp for one hour (the first 1 of the 3-1-1). After approximately one hour the temperature of the meat in between the ribs bones should be around 185°F - 190°F. Pull them from the smoker and unwrap. Please use some caution here, as the ribs are hot and some steam will have formed.

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Regular Pork Spareribs and St. Louis Style Ribs (continued)

The next phase is the last “1” part. The ribs go back into the cooker for another hour, or until done. Sometimes this only takes 30 minutes, but a good close monitoring is best. You will be able to tell by the color, not too dark and not too light. Basting the ribs with BBQ sauce is optional. Take a brush and lightly coat the meaty side of the ribs with about 20 minutes of cooking time left. Don’t leave the sauced ribs in the heat much longer than that on account the sugar in the sauce will burn, turning your ribs darker than what you want.

Hopefully by now the internal temperature has reached 195°F and the meat pulls away from the bone easily with just a tug. You are ready to try some of the best ribs you’ve ever had. Eat them now or wrap in some clean foil to keep them warm. Slice between the bones and serve with sauce on the side for dipping.

Baby Back Ribs (Loin Backs)

Prep the same as you would Regular Ribs, wrap in plastic and over night in the refrigerator. The indirect set up on your grill the same, 235°F - 250°F and the use of the wood, if you want the extra smoky flavor, is also the same.

Depending on the size of the Baby Backs, usually 1½-2 lbs, they will normally take a little **LESS** time than regular ribs. We find that any where from 2-2½ hours is a good time to foil (if you choose to do it that way). Again, while they are cooking, get some foil sheets ready. Remove the ribs and put them one by one into a foil ‘boat’ to which about an ounce of plain apple juice and a teaspoon of honey has been added. Make sure to put the ribs in ‘meat side’ down and now double wrap with the foil, making sure to seal the ends. Try to do this as quickly as possible, so as to not let the ribs lose too much heat.

Put them back into the cooker for about 30 minutes or until the meat between the bones reads about 185°F. Remove them from the foil, sauce if desired, and back onto the grill to cook for another 15-30 minutes or until the meat pulls easily away from the bone.

They can also be cooked straight through, with NO foiling, for approximately four (4) hours. You may spray the ribs with a mixture of 50/50 apple juice and water every half hour or so during cooking, but this is optional and entirely up to you.

Frequently Asked Questions

Is it safe to use my Primo during all seasons?
Yes. You can use your Primo year round. Primo Grills perform superbly in extremely hot or cold environments.

Can I leave my Primo outside in the rain?
Yes. The exterior shell of the Primo is protected with a lead-free porcelain glaze that is thermally bonded with the ceramic material for extra protection. However, we recommend the use of a Primo Grill cover to protect the metal parts of the grill.

What is the purpose of the felt gasket?
The felt gasket helps retain heat, lock in moisture and provide a soft cushioning when closing the lid.

Do I ever need to replace the felt gasket?
Yes. The gasket is made of generic, chemical-free felt which will deteriorate over time. It can be re-glued with high temperature adhesive. You may purchase a replacement from your local dealer or through Primo.

How do I get a whole bed of coal to burn?
You don't. With the Primo you don't use the old fashioned “let all the charcoal turn grey” system. Simply watch the thermometer, and depending on what you are cooking, adjust the vents to achieve optimum temperature.

How long should I wait for the coal to heat?
This depends on what you are cooking: Low and Slow: Close both vents before the thermometer reaches 220°F. Medium Roasting: Allow your Primo to reach about 300°F then shut down the vents to about 1/2. High-heat searing: Allow the temperature to reach about 500°F - 550°F, then close the vents to about 1”. Other variables: the kind of charcoal used, amount of food, ambient temperature, etc.

How do I extinguish the coal?
Completely close the top and bottom vents after cooking so the remaining charcoal will extinguish. Re-use the remaining charcoal the next time you grill. Due to the thermo-characteristics of the Primo, the grill will take a few hours to cool down. DO NOT USE WATER TO EXTINGUISH THE COAL.

Frequently Asked Questions

How do I reduce the temperature quickly?
Close the bottom slide door and the top vent completely. Keep them completely closed until you reach the cooking temperature; afterward readjust the slide door and the top vent to regulate the temperature. For extreme temperature reductions, open the lid for a few moments.

Should I use liquid lighter fluid?
No! You should never use liquid lighter fluid because the ceramic will absorb the smell of the liquid and will affect the taste of your food. This will also void the warranty.

Can I Cook With The Lid Open?
No. If you cook with the lid open you are losing all the cooking characteristics of your Primo® and all the benefits of cooking with a ceramic grill. In the end, you will wind up with dried-out food.

Do I Need A Rotisserie With My Primo®?
You will not need a rotisserie. Due to the equal distribution of the heat within the Primo®, food cooks evenly. Most food, such as roasts, whole turkeys, or chicken do not need to be turned.

Can I cook different kinds of food at the same time?
Yes. The Primo® allows you to cook different food simultaneously and at fairly different temperatures when cooking with a half-filled firebox.

Can I bake pizza or bread in the Primo®?
Yes. Use a ceramic baking stone (Primo® Pizza Stone recommended) for exceptional results.

Should I use a drip pan?
Using a drip pan helps prevent flame ups, and is recommended especially when roasting large pieces of meat.

Should I raise or lower the cooking rack(s)?
No. The heat circulates all around the food and you don't need to place the grill closer to the charcoal.

Can I use my Primo® for smoking?
Yes. For smoking you need to adjust the temperature of your Primo® between 150°F-250°F. If you want to add flavor you can put in some of your favorite wood chips.

Frequently Asked Questions

Do I need to clean the interior walls of the Primo®?
No. You don't need to clean the interior walls of the Primo®...nor the inside. It is best to simply clean the cooking grates and remove the ashes only. You may clean the exterior glaze surface with warm water and regular dishwashing soap.

Can I use the Primo® on a wood deck?
Yes. If you plan to put your Primo® on a wood deck, table or outdoor kitchen, use the ceramic shoes provided with the grill.
Visit www.primogrill.com for dimensions of all our models to use if building your unit into an outdoor kitchen. Be sure to follow the grills clearance guidelines.

How do I remove the Ash?
Very easily. Open the bottom vent and use your Primo® ash tool (sold separately) to rake out the remaining ashes. Do not remove the firebox or the ceramic plate. By using natural lump charcoal you will need to empty the ashes probably every 8-10 uses. A high build up of ash will reduce airflow to the coal, making it more difficult to heat properly.

My Primo® has tiny cracks. Should I be concerned?
No. These tiny cracks (or crazing) are normal and will not compromise the grills durability or performance. However, if chunks of ceramic break off, contact Primo®.

Note: We do not use lead in our glaze mix; you benefit from a manufacturer who cares about your health and the environment.

How much meat should I prepare?
Use the chart below to calculate the lbs of meat to prepare per person.

# of men **x 2 =**
# of women **x 1 =**
# of children **x 1 = _____**
Total ÷ 2.4 = lbs of meat to buy

Primo
CERAMIC GRILLS

American Made. Amazing Flavor.

Made in USA

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